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| **Mediterranean Salad**  Serves 24 - 30 tastes  Source: Adapted from - Paul Hollywood’s Bread, Paul Hollywood | |
| **Ingredients**  ¼ white cabbage, core removed, shredded  1 cos heart lettuce, shredded  1 small red onion, sliced thinly  ½ punnet cherry tomatoes, halved  1 Lebanese cucumber, sliced  ¼ cup black olives, pitted  ¼ bunch coriander  100g feta cheese, crumbled  Dried oregano to sprinkle  Dressing  3 tablespoons olive oil  Juice from 1 lemon  Salt and pepper to taste | **Equipment**  Knives  Chopping boards  Salad spinner  Large mixing bowl  Jar with tight fitting lid  Juice squeezer  Serving bowls |
| **What to do:**   * Core and finely slice the white cabbage * Wash and spin dry the lettuce, finely shred * Finely slice the red onion * Toss the lettuce, cabbage and onion together in a large mixing bowl * Cut the tomatoes and add to the bowl * Wash the coriander, spin dry and chop coarsely – add to the salad * Pitt the olives, using the flat side of a large knife, cut them in ½ and add them to the salad * Make the dressing by combining all ingredients in a jar with a tight fitting lid, shake well to combine * Pour the dressing over the salad and toss gently to combine * Divide between serving bowls * Top with crumbled feta and a sprinkle of dried oregano * Serve | |